



BATCH COCKTAIL EXECUTION

BATCHING BASICS



WHY DO WE BATCH COCKTAILS?

Batching cocktails is a great way to ensure accuracy and consistency of cocktail recipes. High volume and quick service locations benefit from batching cocktails. Batching helps the staff keep up with drink orders by minimizing steps and increasing speed of service. Batching helps simplify the staff's execution of multiple-ingredient recipes, while minimizing the products needed in the service space. Batching cocktails also guarantees a consistent beverage experience from guest to guest.

WHO BATCHES COCKTAILS?

A manager should be the ones batching cocktails. It is important for sustaining profit margins that the batch recipe is followed step-by-step each time a batch is made. A manager is also responsible for the amount of each batch to be produced to maintain proper shelf-life sensitivity without waste.

BATCHING BASICS



WHEN SHOULD WE BATCH COCKTAILS?

Pre-shift is the best time to batch cocktails. Batching during pre-shift (morning and/or shift change) will ensure the staff is properly prepared for each shift. Batches should only be made during a shift to address an out-of-stock item.

WHERE SHOULD WE BATCH COCKTAILS?

It is important to always batch cocktails in the back of the house and away from the guest's view. This will help avoid any negative connotations the guest may have about their drink being prepared in bulk. Batching in the back of the house also allows the manager access to all the equipment and products needed to execute the batch recipe.

BATCHING BASICS



BATCHING BEST PRACTICES

1. Start by ensuring that you have all ingredients, tools, and items specified in the batch recipe before beginning the recipe.
2. Prepare the batch in the exact order the recipes states to ensure nothing is missed.
3. Always complete the batch. Do not leave and start another task before the batch is complete.
4. When using ingredients with an expiration date, ensure that the item is not due to expire before the shelf life of the batch noted on the recipe.

IMPORTANCE OF INGREDIENTS

When batching cocktails, it is critical to always use the ingredients and measurements specified in the recipe. Do not substitute or alter the recipe in anyway. The recipes are developed specifically for batching; the ingredients and measurements have been curated to accommodate the batch mixology technique.

- Ex: Water may appear in a batch recipe as an ingredient- this ingredient replaces the dilution achieved from the shaken mixology technique in the single serve recipe.

Blueberry Lavender Lemonade (Kegged)

METHOD

Build

GLASS

Craft Standard Keg

DRINK DESCRIPTION

Batch recipe for the Blueberry Lavender Lemonade

DIRECTIONS

INGREDIENTS

- 236.6 oz New Amsterdam Vodka
- 33.8 oz Monin Blueberry Syrup
- 33.8 oz Monin Lavender Syrup
- 1 Craft Standard Pink Lemonade Keg